



11269-KC-19  
**closed will not open**

TEMPORARY FOOD ESTABLISHMENT INSPECTION REPORT

C=Compliant V=Violative NA=Not Applicable\*=Priority and Priority Foundation Items require immediate action.

PERMIT HOLDER/ PERSON IN CHARGE NAME <b>Wild Straks</b>	EVENT NAME <b>DE State Fair 2019</b>
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SECTION #'S REFER TO STATE OF DELAWARE FOOD CODE  
TCS REFERS TO TIME/TEMPERATURE OF CONTROL FOR SAFETY FOOD.

**Demonstration of Knowledge**

C \*2-102 Person In Charge knowledge of food safety

**Employee Health Controls**

C \*2-201 Personnel with infection restricted or excluded

**Food from Unsafe Source**

C \*3-201 Food obtained from approved source  
NA \*3-202 Shellstock identification tags available

**Inadequate Cooking**

**Time/Temperature Parameters**

NA \*3-401 Raw animal food cooked to proper temperature  
C \*3-403 TCS for hot holding rapidly reheat to 165°F  
C \*4-301 Equipment to cook and rapidly reheat TCS  
C \*4-302 Thermometer to measure food temps used

**Improper Holding**

C \*3-501 Cold TCS held at or below 41°F  
C \*3-501 Hot TCS held at or above 135°F TCS  
NA \*3-501 Time as control: if not held as above TCS marked, and served/discarded within 4 hours

**Contaminated Equipment**

C \*3-302 Food protected from cross contamination  
V \*3-304 Food contact surfaces cleaned and sanitized  
C \*4-502 Only single service articles to consumers  
C \*3-303 Food not in contact with undrained ice or water

**Contaminated Equipment (continued)**

V \*3-304 Wiping cloths properly stored  
C \*3-306 Food protected from consumer contamination  
C \*4-302 Test kit or device to measure sanitizer

**Poor Personal Hygiene**

**Hands as Vehicle of Contamination**

V \*2-301 Handwashing – hands properly washed  
V \*5-203 Handwashing station approved or other means  
V \*5-204 Handwashing convenient, accessible  
V \*6-301 Hand cleanser, paper towels provided, used  
C \*2-401 Good hygienic practices followed  
C \*3-301 No barehand contact with exposed RTE food

**Water, Plumbing and Waste**

C \*5-101 Potable water – approved source  
C \*5-103 Potable water – adequate supply  
C \*5-205 Potable water – no cross connections  
C \*5-403 Liquid waste disposal – approved method  
C \*5-501 Solid waste disposal – proper storage, removal  
C \*6-402 Toilet facilities convenient, accessible

**Physical Facilities**

C \*6-101 Floor surfaces covered, adequately drained  
C \*6-101 Windblown dust, debris effectively controlled  
V \*6-201 Floors cleanable,  
C \*6-201 Walls, ceiling cleanable,  
C \*6-501 Floors, walls, ceilings in good repair

Section Violated	Remarks
3-304 - No Set up for wash, rinse, + sanitize, No sanitizers	
8 buckets with wiping cloth.	
2-301, 5-203, 5-204, 6-301	No handwashing station or soap + paper towels
6-201	No flooring present in food prep area

Received by (Name/Title)

Inspected by (Name/Title)  
**SC EHS II #302**

Date  
**7/18/19**

- Hand wash station + wash, rinse + sanitize must be in place prior to operating



DELAWARE HEALTH AND SOCIAL SERVICES

Division of Public Health

Office of Food Protection

**closed will not open**

TEMPORARY FOOD ESTABLISHMENT INSPECTION REPORT

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PERMIT HOLDER/ PERSON IN CHARGE NAME <u>Wild Steak</u>	EVENT NAME <u>2019 DE State Fair</u>
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SECTION #'S REFER TO STATE OF DELAWARE FOOD CODE  
TCS REFERS TO TIME/TEMPERATURE OF CONTROL FOR SAFETY FOOD.

Demonstration of Knowledge

\_\_\_ \*2-102 Person In Charge knowledge of food safety

Employee Health Controls

\_\_\_ \*2-201 Personnel with infection restricted or excluded

Food from Unsafe Source

\_\_\_ \*3-201 Food obtained from approved source  
NA \*3-202 Shellstock identification tags available

Inadequate Cooking

Time/Temperature Parameters

\_\_\_ \*3-401 Raw animal food cooked to proper temperature  
\_\_\_ \*3-403 TCS for hot holding rapidly reheat to 165°F  
\_\_\_ \*4-301 Equipment to cook and rapidly reheat TCS  
✓ \*4-302 Thermometer to measure food temps used

Improper Holding

\_\_\_ \*3-501 Cold TCS held at or below 41°F  
\_\_\_ \*3-501 Hot TCS held at or above 135°F  
\_\_\_ \*3-501 Time as control: if not held as above TCS marked, and served/discarded within 4 hours

Contaminated Equipment

\_\_\_ \*3-302 Food protected from cross contamination  
\_\_\_ \*3-304 Food contact surfaces cleaned and sanitized  
\_\_\_ \*4-502 Only single service articles to consumers  
\_\_\_ 3-303 Food not in contact with undrained ice or water

Contaminated Equipment (continued)

\_\_\_ 3-304 Wiping cloths properly stored  
✓ \*3-306 Food protected from consumer contamination  
✓ \*3-302 Test kit or device to measure sanitizer 005

Poor Personal Hygiene  
Hands as Vehicle of Contamination

✓ \*2-301 Handwashing – hands properly washed  
✓ \*5-203 Handwashing station approved or other means  
✓ \*5-204 Handwashing convenient, accessible  
✓ \*6-301 Hand cleanser, paper towels provided, used  
✓ 2-401 Good hygienic practices followed

C \*3-301 No barehand contact with exposed RTE food

Water, Plumbing and Waste

✓ \*5-101 Potable water – approved source  
✓ \*5-103 Potable water – adequate supply  
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✓ \*5-403 Liquid waste disposal – approved method  
✓ 5-501 Solid waste disposal – proper storage, removal  
\_\_\_ 6-402 Toilet facilities convenient, accessible

Physical Facilities

\_\_\_ 6-101 Floor surfaces covered, adequately drained  
\_\_\_ 6-101 Windblown dust, debris effectively controlled  
\_\_\_ 6-201 Floors cleanable,  
\_\_\_ 6-201 Walls, ceiling cleanable,  
\_\_\_ 6-501 Floors, walls, ceilings in good repair

Section Violated	Remarks
<u>4-302</u>	<u>Closed</u>
<u>2-301</u>	<u>5-101 5-501</u>
<u>5-203</u>	<u>5-103</u>
<u>5-204</u>	<u>5-205</u>
<u>5-301</u>	<u>5-403</u>
<u>4-101</u>	<u>Correct all violations to be open. Reinspection on 7/19/2019.</u>

Received by (Name/Title)

Inspected by (Name/Title)

Date

35-05-20/06/06/16